

EPICURE RANGE COOKING GUIDE





Sizzling, delicious, restaurant-style flavor right out of your own range! Your new range offers the best of everything--an easy-to-control gas cooktop gives you great power from the hottest sear to the lowest simmer. Our patented gas flame broiler gives the perfect combination of moist and sear from broiled foods. And Dacor's Exclusive 4-part Pure Convection™ System will give you beautifully browned, baked and roasted goods.

As you begin cooking on your new Dacor range, you'll find that Pure Convection™ makes it easier and more efficient to get wonderful results. Meats will sear beautifully and stay succulently moist. Cookies and baked goods will rise and brown nicely, even if more than one rack is used at a time. Included in this guide are useful tips, easy-to-read charts, and over 30 of my favorite recipes. Also included are a few tried-and-true Dacor Family recipes from our founder and 1st chef, Stan Joseph.

This guide will help you maximize the use of your new Dacor range. It will help you decide which mode of cooking will give you the best results, and will also inspire you to create your own favorite recipes with excellent results. Creating, testing, and preparing this guide has been a personal and professional pleasure. I know you'll be pleased with the results of your new range. Special thanks to my Assistant chef, Heather Kahn-Gisi.

Enjoy cooking on your new range and Bon Appetit!

A handwritten signature in cursive script, reading "Leslie L. Sassaman".

Leslie L. Sassaman
Dacor Corporate Chef



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TO SET THE CLOCK:

- Press CLOCK on control panel
- Press Up/Down arrows to reach correct time
- (Note: "a.m." and "p.m." will show while you are setting the time but will not show when the time is displayed on the control panel).

TO BAKE, PURE CONVECTION, OR CONVECTION BAKE:

- Press desired cooking mode
- Press Up arrow to set temperature (oven automatically defaults to 350°)
- Oven temperature begins counting from 135°
- When oven is finished preheating, it will tone and you may put food in the oven

TO INCREASE/DECREASE OVEN TEMPERATURES:

- Press selected cooking mode
- Press Up or Down arrows to reach desired new temperature

TO BROIL OR CONVECTION BROIL:

- Press broil mode
- Press Up arrow to set temperature ("HI" equals 555°).
- The Gas Broiler does not need to be preheated, but works best if you wait a couple of minutes before adding food.
- The electric broiler in the ERD48 companion oven works best if you allow it to preheat about 10 minutes.

TO SET TIMERS:

- Press TIMER 1 or TIMER 2
- Hold down Up arrow to desired time. It will count in seconds first, then scroll faster with more time.
- Release UP arrow, it will begin to count down.
- When time is up, the timer will tone.
- To stop the tone without shutting off the oven, press TIMER 1 or TIMER 2 once.

TO ADD MORE TIME TO THE TIMERS, OR CANCEL THE TIMER BEFORE THE TIME IS UP:

- Press appropriate TIMER 1 or TIMER 2 button.
- To add more time, press Up arrow to desired new time.
- To cancel timer before time is up, press appropriate timer button twice :00 will flash

TO TURN THE OVEN OFF:

- Press CANCEL/SECURE (this function will not turn the oven lights nor the timers off)

TO LOCK THE CONTROL PANEL:

- Press and hold CANCEL/SECURE for 6 seconds. You will hear one beep when activated and OFF will read on the control panel.
- This feature is useful when cleaning the control panel, or preventing accidentally turning the oven on.

TO UNLOCK THE CONTROL PANEL:

- Press and hold CANCEL/SECURE for 6 seconds. You will hear one beep and OFF will disappear from the control panel.

TO SET TIMED DELAY COOKING:

- Be sure the correct time of day is set (a.m. or p.m.)
- Adjust rack positions and set food into oven
- Press cooking mode
- Press Up or Down arrows to set temperature
- Press COOK TIME- this will be the amount of time it takes to cook the food
- Press STOP TIME- this will be the time you would like for the food to be DONE
- You must press STOP TIME in order for this method of cooking to work
- The convection fan and the cooling fan will go on after programming this feature, even if it does not start right away

TO SELF-CLEAN OVEN:

- Remove all oven racks and filter from the oven
- Press SELF CLEAN
- Press Up arrow to set desired amount of time- 2-4 hours
- Door will lock. After it unlatches and cools, wipe up ash with hot, soapy water



PURE CONVECTION

This mode uses the third element, located behind the baffle in the back of the oven cell. Air is circulated by the convection fan. This cooking mode will provide the most even heat from rack to rack. Use this mode to do any multi-rack baking, roasting, and complete meals. This mode is especially great for baked goods that are mostly exposed to the convection air in a shallow baking pan. Souffles, cakes, cookies, pastries and free-form yeast breads (such as French Bread) are a few examples. When using this mode for roasting, raise the food up on a "v-shaped" rack inside of a roasting pan. This will allow air to circulate around the roast, lock in juices, and give it a beautiful golden sear, while shortening the cooking time in most cases.



CONVECTION BAKE

This mode uses the bottom bake element and the fan in the back to circulate the air. There is a no direct heat from the top and no heat from the rear element. This mode is best for turkeys over 25 pounds, Earthenware-baked items, baking stone items, or dense items that need bottom heat in order to cook correctly. Lasagna, pizzas, pies, and loaf breads are best in this mode.



BAKE

This mode uses bottom heat only. There is no heat from the upper element and no heat from the third element. This mode is best for items baked in a water bath, such as creme brulee, or items that are completely covered. When using bake, use rack positions 1 or 2 to get the food as close to the heat source as possible. This will help the food bake closer to the stated times.



BROIL/GRILL

This mode uses the element located in the top of the oven cavity only. There is no need to preheat the broiler before using it. Foods should be placed 4-6 inches from the surface of the broiler for best results. Center the broiler pan lengthwise, then push it all the way to the back wall to get the correct broiling position. Smaller cuts of meat, cut vegetables, breads, and some desserts are best for broiling.



ERD48 COMPANION OVEN ONLY CONVECTION BROIL

This mode uses the element located in the top of the oven cavity only and heat is circulated by the convection fan. It is an electric element, and needs a preheat of about 10 minutes in order to cook foods correctly. Center the broiler pan under the broiler for best results. Fish, vegetables, and garlic bread broil best on convection broil. Larger cuts of meat and poultry are best on Standard Broil.



Dacor's Pure Convection™, simply the very best convection system available today, is a total approach to cooking.

Use this cooking mode when preparing complete meals, and for single or multi-rack baking. Temperatures can be set, in five-degree increments, from 135-555°F.

While many convection ovens simply heat air with two elements in the oven chamber, **Dacor's Pure Convection™** system utilizes a third heating element. It surrounds the convection fan, located outside the oven's cooking area.

Additionally, a filter and baffle separate the food from the oven's heat source. The filter purifies the heated air circulating throughout the oven, maintaining an extremely clean cooking environment. The baffle channels the heated air, circulated by the convection fan, evenly throughout the oven.

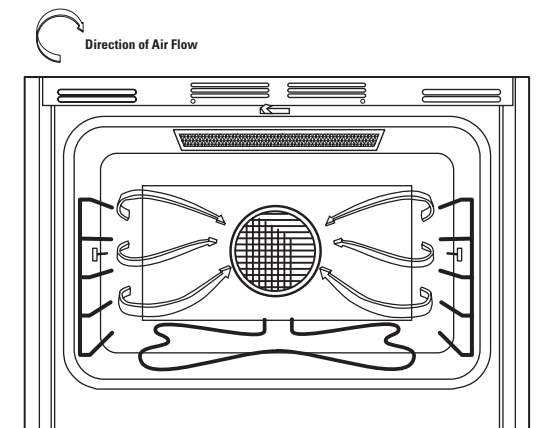


Figure 1 - Pure Convection™ Air Flow

*Please refer to this drawing to ensure a recipe's proper rack position.
Rack positions are recommended throughout the book.*

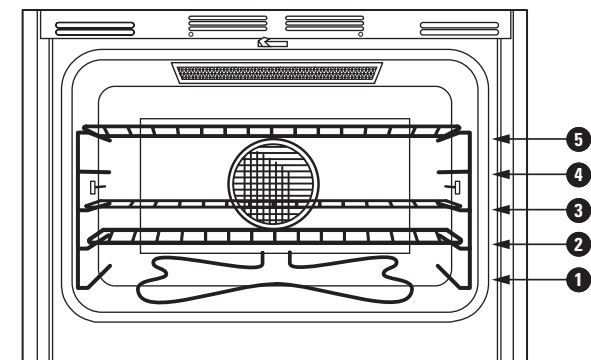


Figure 2 - Oven Rack Positions

With **Dacor's Pure Convection™** cooking mode the rear heating element, mentioned earlier, is the oven's heating source. The convection fan draws air from the oven chamber. It forces the air through the filter and across the hot convection-heating element. The heated air is directed through the convection baffle back into the oven chamber. The baffle then distributes the heated air evenly throughout the oven to insure uniform cooking results (See figure 1).

The externally heated air, constantly moving throughout the oven, allows many foods to cook in 10% less time and at temperatures 25° lower....saving you both time and energy.

Dacor's 4-Part Pure Convection™ system makes complete meal multi-rack cooking a natural, everyday occurrence. Foods will cook evenly, from one rack to another, while the system's filter eliminates the transfer of food flavors/aroma from dish to dish. The filter also keeps your oven cleaner, longer.



1. In all Dacor ovens, oven rack positions count up from the bottom, rack 1 is the bottom; rack 5 is the top.
2. Oven temperatures range from 135° - 555°, and can be set at 5-degree increments.
3. Always allow the oven to preheat fully before adding food. For delicate baked items, it is very important to allow for a longer preheat to help stabilize the oven temperatures.
4. If using a recipe that requires a “cold oven start,” use the Timed Delay Feature. See recipe in How to Program Timed Delay Baking or the Use and Care manual for specific instructions.
5. When converting original single-rack recipes to convection recipes, reduce the oven temperature by 25 degrees. Keep in mind that hot air is circulating around the food in addition to its normal radiant heat. Foods will brown a lot faster than in conventional ovens, therefore the temperature would need to be reduced.
6. In most cases, your time will also decrease when using convection in single-rack baking. The larger and more dense a food is, the more time savings you will see.
7. When baking more than one rack of food at a time, however, there is larger cold mass going into the oven. Since the oven will take longer to recover temperature, there will be an increase in baking times for Multi-rack cooking.
8. The rack positions, temperatures and times in the baking, roasting and broiling charts are recommended. Each recipe has many variables involved from ingredients to technique and the actual times and temperatures may vary because of this.
9. Develop a habit of looking through the oven door window instead of opening the door to check food. This will prevent heat from escaping. In more delicate foods or in multi-racked food cooking, this could make a huge difference in the evenness of the baked goods. When the oven is completely full and every rack position is used, it has more mass. When heat is lost by opening the door, the element will come on to compensate for the loss. It will then take longer for the temperature to come back up to continue cooking the food.
10. Be familiar with your oven timers. These will help you keep an eye on your foods.
11. For best results, measure ingredients carefully and follow tested recipes. This is especially important in baked goods, which can be more temperamental than other foods.
12. To rise yeast breads in the oven, place the dough in a greased bowl inside of the oven. Cover it, and turn on the halogen lights. These lights will emit just enough heat to proof yeast breads. Alternately, turn the oven onto Standard Bake at 135°, then before placing the dough in the oven, turn the oven off and turn the lights on. The insulation around the oven cell will retain heat and provide a draft-free environment to rise yeast breads.

RECOMMENDED BAKEWARE:

- If purchasing bakeware, there are two special pans required for convection cooking: low rimmed, light colored aluminum cookie sheets and a roasting pan with a “V- shaped” rack that fits inside. Almost any bakeware will work in this oven- just be sure that if the dish is covered or a thicker, denser pan, use Convection Bake or Standard Bake.
- Use pan size and type recommended by the recipes.
- Shiny, reflective pans are best for cakes, quick breads, muffins, cookies, and pies. This will prevent the crust from browning too fast, as a darker finish may cause it to do so.
- Medium-gauge aluminum sheets with low sides are best in the convection modes so that the air is able to circulate fully around the food.
- Bake most frozen foods in their original foil containers, and place on a cookie sheet. Follow the package recommendations for baking.



BAKING TIPS FOR USING CONVECTION

- When using glass bakeware, only lower the temperature by 25 degrees (Most glass cookware manufacturers also recommend lowering the temperature 25 degrees when using their products. It only needs to be lowered once).

PAN PLACEMENT TIPS:

- When placing pans on oven racks, make sure the long side of the pans run left to right and are parallel with the oven door.
- When using Standard Bake or Convection Bake mode, allow 2 inches of space around all sides of the pan to allow the heat to rise.
- When using the Convection modes, remember to keep the pans forward and away from the convection filter. This positioning ensures proper airflow throughout the oven chamber.
- Aluminum foil can be used on the oven racks to catch overspill and can also be used to cover foods during the baking process in any mode. DO NOT, however, line the bottom of the oven with aluminum foil. Remove foil, along with the oven racks, during self-cleaning.



ERD30/ERD48/ERD60 COMPANION OVEN NOTES

The ERD48 includes a companion oven-which is a fully featured, self-cleaning oven. Following are a few notes about cooking with this oven:

- Since the oven's capacity is much smaller, you may find that cook times are much faster. Items cook faster in this oven as far as roasting and baking.
- Follow the same guidelines as the large oven on selecting baking modes for best results.
- The broiler in this oven is electric. The broiler pan sent with the oven will fit with the shortest end front to back. To center it correctly, push it all the way to the back.
- Position the broiler pan 4-6 inches from the surface of the food to the surface of the broiler.
- Broil times will increase slightly with the electric broiler. It is also best to preheat the electric broiler for about 10 minutes for best results.
- The companion oven also offers **Convection Broil**. This mode works great for fish and broiled vegetables. It sears the fish beautifully without having to flip it, and vegetables will also sear quickly.
- Thicker cuts of steak or poultry should be cooked on **Standard Broil**. This will prevent the food from searing rare.
- Dacor's ACS18 cookie sheets or a commercial half sheet pan, measuring 12 x 18" will fit in the ERD48 companion oven.

ERD30/ERD60 NOTES:

- A commercial sized sheet pan, measuring 18 x 25" will fit in the large cell of an ERD36 & ERD48. This type of pan will not fit in an ERD30/ERD60. Dacor's ACS30- 30" cookie sheets should be used.
- The BTU's in the broiler of an ERD30/ERD60 is slightly less than the ERD36 & ERD48. Broil times will slightly increase because of this.
- Baking and roasting times may slightly decrease due to the smaller oven capacity also.

1. Center the pans on the rack for best baking results.
2. Allow oven to preheat an additional 20-30 minutes after the preheat tone when Multi-rack baking delicate items, such as cookies and cakes. This will help the temperatures to stabilize while reducing the chance for heat loss when opening the oven door.
3. Load the oven as quickly as is safely possible. This will prevent heat loss due to the open door. Check foods using the oven lights and through the window.
4. Remove each pan as soon as food is done. All pans do not need to be removed from the oven at the same time.
5. When baking on two racks, use positions 2 and 4; 1 and 3 or 1 and 4. Use rack positions 1, 3, and 5 when baking on three racks.
6. Adapt a single-rack recipe to multiple-rack baking by increasing time to the baking process. More time is necessary because the additional cold mass in the oven causes longer temperature recovery time.
7. Always follow the "Bake Ware Selection" tips in your oven's "Use and Care" manual.



1. Convert conventional Standard Bake recipes to Convection recipes by reducing the temperature 25 degrees and the cooking time by 10-15%.
2. Always roast meats fat-side up, on a roasting rack, in a shallow pan. Use a pan that fits the size of the food being prepared (use the broiler pan accompanying your Dacor oven.) No basting is required when the fat-side is up. It is not necessary to add water to the pan. Water causes a steam effect. "Roasting" is a dry-heat process.
3. Place poultry breast-side up in a shallow pan, on a rack, that fits the size of the food being cooked. Once again, you can use the broiler pan accompanying your oven. Brush poultry with melted butter, or oil, before roasting. This will help seal in juices and aid in the browning process of meats.
4. Tall- sided pans are not recommended when roasting in convection. They interfere with the oven's heated air circulation over the food. A rim of 2-3" is fine if the roast is raised up on a "V-shaped rack." This will catch any juices and still allow air circulation around the roast.
5. When using a meat thermometer, insert the stem part of the thermometer halfway into the center of the roast's thickest portion. For poultry, insert stem (between the body and leg) into the thickest part of the inner thigh. Avoid touching bone, fat or gristle with the probe's tip (It will give you inaccurate readings). After taking an initial temperature reading, insert the probe a 1/2" further. Take another reading. If the temperature registers below the first reading, continue cooking until desired temperature is reached.
6. It is okay to remove meats from the oven when the temperature reads 5-10° F below the desired temperature. The meat continues to cook after being removed. This is called "carryover" cooking and can be utilized for 10-15 minutes in order to make carving easier and to help the meats retain their juices.
7. There is no need to foil tent or cover roasted meats in the Pure Convection™ mode. If this is your preferred method of roasting, however, use Standard Bake rather than Pure Convection™ or Convection Bake because the convection air will never reach the food and will not aid in roasting or searing.
8. Roasting times always vary according to the size, shape and quality of meats and poultry. Less tender cuts of meat are best prepared in Standard Bake and may require moist cooking techniques. Please follow your favorite cookbook's recipes for these types of dishes.
9. Lining your roasting pan with foil makes for easy clean up.

The following are a few turkey tips that might come in handy during the holidays. As a good rule of thumb, plan on serving 1 pound of turkey per person. This will allow some extras for the big eaters and the fabulous turkey sandwiches for the days after the holidays.

WHAT'S THE LARGEST-SIZED BIRD THAT WILL FIT IN MY OVEN?

OVEN CELL SIZE	TURKEY SIZE-IN POUNDS
Large Cell-ERD30, ERD36, ERD48, ERD60	30+
Companion Oven-ERD48	17

PLANNING YOUR MEAL: A FEW POINTS TO REMEMBER

- Allow between 1 to 5 days for turkeys to defrost, depending on the size.
- One pound of turkey per person should be plenty.
- Follow recipe suggestions below.
- Time each side dish and the turkey to insure proper preparation, cook time, rest time, and carve time for each item. Plan out which item will be cooked first and which could be kept warm after cooking.
- Your Dacor oven has two timers that are extremely handy for large meals. Set them to remind you when to place the 2nd and 3rd dishes in the oven or on the cooktop.

PROPER THAWING OF YOUR TURKEY

Frozen turkeys may prevent bacteria from growing, but it does not kill them. Therefore, it is important to keep turkeys out of **the Temperature Danger Zone- 40° – 140°**. Never defrost a turkey by placing it on the counter. It can cause foodborne illness.

THERE ARE TWO WAYS TO SAFELY DEFROST A TURKEY:

1. **Under refrigeration.** This requires adequate refrigerator space, advanced planning, and is the preferred method for defrosting a turkey. The turkey should be placed on the lowest possible shelf to prevent any juices from spilling into other foods. A high-rimmed pan (2-3") is required to catch any juices. Defrost times will depend on the size of the bird. On average, it will take at least a day or two for the bird to be completely defrosted. Plan on defrosting and cooking within a two day time period.
 2. **Using a Large Sink and Running Water.** The turkey may be defrosted by placing it in a sink full of running water or in a sink of water that will be changed every half hour. Ample room is needed for loose particles and overflow. Special care must be taken in cleaning and sanitizing every tool used in preparation of the turkey. Hot water and a bleach- based cleanser should be used to sanitize the sink and utensils used.
- * **Using Pure Convection.** You may use Pure Convection at 135° to defrost a partially frozen turkey for same-day cooking. Place turkey on an oven cooking rack. It will take approximately 8-11 minutes per pound to defrost the turkey. This is not recommended with frozen solid turkeys as it will remain in the **Temperature Danger Zone** for too long.

UNSTUFFED TURKEYS

1. Place turkey on a roasting rack in a roasting pan. Use a roasting pan that allows the turkey to rest at least 3/4 above the sides of the pan. This allows the convection air to flow freely around the bird, giving it a nice, brown sear. It also helps to lock in the juices inside of the turkey, creating a moist, tasteful product.
2. Pre-heat the oven to 325° - 350°. Turkeys 8-25 pounds, use the Pure Convection™ mode. If it is over 25 pounds, use the Convection Bake mode. Larger turkeys simply need that bottom heat from Convection Bake in order to cook properly.
3. The best rack position for the turkey is either rack position 1 or 2. If you are roasting only one turkey, place the turkey with the rack facing side to side. If you are roasting 2 turkeys in one oven cell, two 10 x 13" pans with racks will fit front to back in the ERD30 and ERD60 ovens; or two 13 x 16" pans with racks will fit in the ERD36 and ERD48 large oven. The turkeys' cavities should face the window.
4. The time it will take to cook will be approximately 10-12 minutes per pound for an unstuffed bird. Begin checking the internal temperatures with an instant-read thermometer about 20 minutes before the expected time of completion. Internal temperatures should read 170° in the breast, 180° in the thigh.

STUFFED TURKEYS

1. Follow the same baking instructions as above.
2. A turkey under 20 pounds and stuffed should be roasted on Pure Convection™. Anything over 20 pounds and stuffed should be roasted on Convection Bake, and baking times will increase to 14-15 minutes per pound.
3. Always take internal temperatures with an instant-read thermometer of both the turkey and the stuffing to insure safe serving. Please refer to the chart below for temperature information.

PRODUCT	INTERNAL TEMPERATURE	MINUTES PER POUND
Turkey-Unstuffed	180 in the thigh	10-12
Turkey-Stuffed	180 in the thigh	14-15
Stuffing	165	10-11



OTHER HELPFUL HINTS

1. Spray roasting rack and roasting pan with nonstick cooking spray. This will make cleaning up easier.
2. Rinse and pat dry the turkey with paper towels.
3. An olive oil rub helps seal in the juices and aids in browning the turkey. Please refer to the recipes in the following pages for ideas.
4. It is best to use fresh herbs in the olive oil rub, since dried herbs may brown too quickly.
5. For added flavor, slit the skin at the bottom of the breast to create a “pocket” between the skin and the breast. Insert the olive oil rub underneath the skin.
6. Chopped onions, carrots, celery, and whole herbs may be inserted into the cavity of the bird. This helps retain moisture while adding flavor to the turkey. These vegetables can be used to flavor homemade gravy after the turkey has reached its safe internal temperature.
7. Never discard turkey drippings. It adds flavor to stuffing, makes a great stock for soups and stews, and makes the best gravies and sauces to serve along with your turkey. If you must discard it, let it cool and scrape into the trash. Do not throw it down the sink, as it may clog drains.
8. If there are not enough drippings in the bottom of the pan to make your favorite gravy, keep in mind that they are still inside the turkey. You may need to compensate with additional stock or broth.
9. No basting is necessary when using the Pure Convection™ mode. If you are using a special sauce or marinade, however, you may want to baste it a couple of times during the cooking process. Do this during the last hour of cooking.
10. It is better to prepare stuffing on the side, instead of stuffing the turkey. Stuffing adds insulation, making it harder for the stuffing to reach a safe internal temperature of 165°, while the turkey may register a much higher temperature, therefore producing a drier product. It also lengthens the cooking process. Since minimum internal temperatures cannot always be reached, we recommend cooking a separate casserole dish of stuffing.
11. It is acceptable to cover wings and legs that seem to be browning too quickly with foil. Keep in mind that Convection will brown a turkey quickly, which will help it to remain moist.
12. If you are completely covering a turkey in a roasting pan or using an oven roasting bag, convection is not necessary. Standard Bake is the best mode for this type of roasting, simply because the convection air is not able to reach the turkey.
13. Instead of doing one really large bird, try 2 medium- sized birds in one oven cell! In Dacor’s oven, you can place two 15 pound turkeys side-by-side on roasting racks. Think of it: four breasts, four legs- it’s enough for 30 people! Another reason to try this is because the smaller the bird, the more tender it will be. And the time will remain the same for one bird- 10-12 minutes per pound! Your two birds at 15 pounds each will cook in about 2 hours!
14. Timed Delay Cooking- We do not recommend using the time delay function on your oven to cook your turkey. It is hard to keep protein foods out of the Temperature Danger Zone- from 40° – 140°. In using timed delay, you are allowing a raw turkey to sit in the oven for an extended period of time, which allows bacteria to grow and a prospective foodborne illness to occur.
15. Most Important Tip of All: Be sure to clean and sanitize every utensil used in preparation of the turkey. This includes cutting boards, knives, kitchen sinks, and, most importantly, your hands. Hot water and a bleach-based cleanser should be used on utensils, and as-hot-as-you-can-stand-it water and antibacterial soap should be used on your hands.



Broiling is a quick and flavorful way to prepare many foods. In broiling, the heat source radiates from above in the oven cell to cook foods with a dry and intense heat. This high heat keeps the juices inside the meat while browning the outside. Foods that can be broiled should be tender, should have some fat content to preserve moisture and flavor, and should be an individual portion size. Broiling in the oven is completed with the oven door completely shut. Keep in mind that it is normal and necessary for some smoke to be present to give the food a smoky, barbecued flavor. The broil temperatures and rack positions may be adjusted.

FOODS THAT CAN BE BROILED:

- Meats, such as beef, chicken, veal, lamb, and pork
- Sausages (Be sure to puncture the skin to prevent bursting)
- Bacon (broiled flat or rolled)
- Seafood (Both fish fillets and shellfish)
- Vegetables that are tender and have a high moisture content, such as onions, zucchini, squash, and peppers
- Garlic breads, toasts, etc.

Thin items should be cooked at high heat and as quickly as possible.

Medium thick items should be started on high heat to sear the food, then finished in a cooler part of the broiler/oven cell by dropping the rack position down or by lowering the temperature of the broiler.

Thick items should also be started on high heat to sear the food, then finished in the oven at a lower temperature.

Times and temperatures for broiling may vary due to desired doneness of the food. Foods will often have to be flipped half way through the broiling cycle.

TIPS FOR SUCCESSFUL BROILING:

1. The broiler needs only a few minutes to preheat. It will cycle on and off to maintain the temperature that you have selected. The element is on when a small red icon that shows “on” with a box around it appears on the control panel.
2. Bring foods to room temperature for about 15-20 minutes before broiling. Chilled foods will reduce the temperature under the broiler. The product will not brown/ sear as well.
3. To keep meat from curling, slit fatty edges.
4. Trim the outer layer of fat from steaks and chops.
5. Cuts of meat that are too thin (smaller than 1/4”) may dry up too quickly, while foods that are too thick (2” or larger) may only sear from the outside and remain raw in the center. Please refer to the above section that addresses thin/ thick.
6. For best results, thicker cuts of meat should be placed about 4” – 6” away from the broiler.
7. A 2-part broiler pan (provided with the unit) should always be used. This allows for fats to drip down into the pan below, reducing smoking and spattering. Using a sheet pan instead of the broiler pan may cause fats to be redirected into the heat, causing flare-ups.
8. Aluminum foil may be used on the bottom portion of the 2-part broiler pan only. If foil is used on the top slotted piece (grill), fats are not allowed to drain properly, resulting in flare-ups, smoking, and spattering.
9. It is best to use tongs to flip the food item half way through the cooking process. Piercing the meat with a fork allows juices to escape.
10. Meats can be brushed with oil or butter to maintain moisture and aid in the searing process.
11. To prevent sticking, lightly grease the broiler grill. Excess grease will result in heavy smoking.
12. Marinating meats, poultry and seafood is an excellent way to retain flavor in broiled foods.
13. Be sure to center the broiler pan underneath the broiler for maximum coverage-center the pan lengthwise, then push it all the way to the back.
14. Although the broiler is variable in temperature, it is easier to get better results by using appropriate rack positions. It is an intense heat, so it is easier to control by lowering rack positions.

SINGLE RACK BAKING CHART

Please keep in mind that these charts are simply a guide.
Ingredients, temperatures, and cooking method can all affect the timing of various foods.
You may need to vary the time and temperature due to your personal circumstances.

FOOD	PAN SIZE	MODE/RACK	CONV TEMP & TIME	STANDARD BAKE TIME & TEMP USE RACK POSITION 1 OR 2
ANGEL FOOD CAKE	10" tube pan	Pure Conv-3	350° 40-45 min	Lowest rack position 350° 45-50 Min
BACON	Jelly roll pan or half sheet pan with rim	Pure Conv-3	375° 20-25 min	400° 30-35 min
BAGELS, AFTER BOILING	Cookie sheet	Pure Conv-3	425° 15-18 min	450° 20 min
BISCOTTI	Cookie sheet	Pure Conv-3	350° 15 min, then 5 min per side slice into 1/2" pieces	375° 30 min, then 5 min per side slice into 1/2" pieces
BISCUITS	Cookie Sheet	Pure Conv-3	350° 20 min	375° 25 min
BLIND-BAKED PIE CRUST (UNFILLED)	8"-9" pie dish- glass or metal	Conv Bake-2	375° 10-12 min	400° 12-14 min
BLIND-BAKED TART (UNFILLED)	10" tart pan	Pure Conv-3	350° 15 min	375° 20 min
BREAKFAST CASSEROLE- SAUSAGE AND EGG	9" x 13" ceramic baking dish	Conv Bake-2	350° 40-45 min	375° 50-55 min
BROWNIES	8"x 8" square pan 9"x 13" baking dish	Pure Conv-3	325° 25-30 min	350° 35-40 min
BUNDT CAKE	8"-10" Bundt pan	Conv Bake-2	325° 50-55 min	350° 55-60 min
CAKES-CHIFFON OR SPONGE	Jellyroll pan	Pure Conv-3	350° 15 min	375° 20 min
CAKES-CHIFFON OR SPONGE	10" Tube Pan	Pure Conv-3	325° 35 min	350° 40 min
CAKES-SPONGE, CHIFFON	8" Round 9" x 13" Baking dish	Pure Conv-3	350° 18-20 min	375° 20-25 min
CHEESECAKE	8"-10" springform	Conv Bake-2	325° 1 to 1 1/2 hours	350° 1 to 1 1/2 hours
CHEESECAKE IN WATER BATH	8"-10" springform on cookie sheet	Pure Conv & Conv Bake not rec	N/A	350° 1 to 1 1/2 hours
CINNAMON ROLLS	Cookie sheet	Pure Conv-3	375° 20-25 min	400° 25-30 min

SINGLE RACK BAKING CHART

FOOD	PAN SIZE	MODE/RACK	CONV TEMP & TIME	STANDARD BAKE TIME & TEMP USE RACK POSITION 1 OR 2
COBBLER	Baking dish	Pure Conv-3	400° 20-25 min	425° 30 Min
COFFEE CAKES	9" round pan	Pure Conv-3	325° 40-45 min	350° 45-50 min
COOKIES (CHOC CHIP, SUGAR, OATMEAL RAISIN, PEANUT BUTTER, ETC.)-FROZEN DOUGH	Cookie sheet	Pure Conv-3	325° or 350° 12-15 min	375° 15-20 min
COOKIES (CHOC CHIP, SUGAR, OATMEAL RAISIN, PEANUT BUTTER, ETC.) REFRIGERATED DOUGH	Cookie sheet	Pure Conv-3	325° or 350° 10-12 min	375° 12-14 min
CORNBREAD	8"x 8" square pan	Pure Conv-3	375° 20-2 min	400° 25-3 min
CREME BRULEE IN WATER BATH	small ceramic baking dishes on cookie sheet	Std Bake-2	N/A	350° 55-60 min
CRISPS (APPLE, FRUIT, ETC.)	Baking dish	Conv Bake-2	350° 40-45 min	375° 45 min
CROISSANTS	Cookie sheet	Pure Conv-3	375° 20-25 min	400° 25-30min
CUPCAKES	12- cup muffin tin	Pure Conv-3	350° 20-25 min	375° 25-30 min
DOUBLE CRUSTED FRUIT-FILLED PIES	9" pie dish	Conv Bake-2	400° for 20 min 350° for 30-40 min	425° for 20 min 350° for 40-45 min
ECLAIRS PROFITEROLES CREAM PUFFS	Cookie sheet	Std Bake-2	400° 15-20min	425° 20-25 min
MACAROONS	Cookie sheet	Pure Conv-3	325° 20-25 min	350° 25-30 min
MEATBALLS, FROZEN	Cookie sheet	Pure Conv-3	350° 20-25 min	375° 30-35 min
MEATLOAF	9"x 5" loaf pan	Conv Bake-2	325° 1 1/2 hrs	350° 1 1/2 hrs
MERINGUE-COOKIES	Cookie sheet	Pure Conv & Conv Bake not rec	N/A	200°-250° 1 to 3 hours
MERINGUE-PIE TOPPING	On top of pie	Pure Conv-3	350° 12 min	375° 15 min

SINGLE RACK BAKING CHART

FOOD	PAN SIZE	MODE/RACK	CONV TEMP & TIME	STANDARD BAKE TIME & TEMP USE RACK POSITION 1 OR 2
MUFFINS	12 cup muffin tin	Pure Conv-3	350° 20 min	375° 20-25 min
PHYLLO	Cookie sheet	Pure Conv-3	375° 5 min	400° 5 min
PIZZA	Cookie sheet	Conv Bake-2	375° 10-12 min	400° 12-14 min
POPOVERS	popover pan or small glass cups	Pure Conv-3	450° for 20 min; 350° for 20 min	450° for 20 min; 350° for 20 min
POUND CAKE	9" x 5" loaf pan	Pure Conv-3	350° 55-60 min	375° 1 - 1 hr 15 min
PUFF PASTRY	Cookie sheet	Pure Conv-3	350° 15 min	375° 20 min
QUICK BREADS- BANANA, GINGERBREAD, BLUEBERRY, ETC.	8"x 8" square pan; 9"x 5" loaf pan	Conv Bake-2	325°-350° 50-55 min	350°-375° 55-75 min
SAUSAGES LINKS OR PATTIES	Cookie sheet with rim Puncture links with a fork	Pure Conv-3	325° 15-20 min	350° 20-25 min
SCONES	Cookie sheet	Pure Conv-3	350° 15-17 min	375° 18-20 min
SINGLE CRUSTED CUSTARD PIES- PUMPKIN, PECAN	9" pie dish	Pure Conv-3	425° for 10 min; 325° for 30-35 min	450° for 10 min; 350° for 40-45 min
SOUFFLES	Large souffle dish or small glass dishes	Pure Conv-3	350° for 25 min large dishes 13-14 min for small dishes	375° for 30 min large dishes 15 min for small dishes
SWEET BREADS, STOLLEN	Cookie sheet	Pure Conv-3	350° 25-30 min	375° 30-35 min
TART-CHOCOLATE, LEMON, ETC.	10" tart pan	Pure Conv-3	350° 20-25 min	375° 25-30 min
TURNOVERS, PINWHEELS, DANISH PASTRIES	Cookie sheet	Pure Conv-3	375° 18-20 min	400° 20-25 min
YEAST BREAD-FREE FORM (WHITE, WHEAT, CHALLAH, RYE, FRENCH, ETC.)	Cookie sheet	Pure Conv-3	350° 30-35 min	375° 35-40 min
YEAST ROLLS	Cookie sheet; 9"x13" baking pan	Pure Conv-3	375° 20-25 min	400° 25-30 min
YEAST BREAD-RICH BREAD (ITALIAN, SOURDOUGH, PUMPERNICKEL)	9"x 5" loaf pan	Conv Bake-2	350° 25-30 min	375° 30-35 min

MULTI-RACK BAKING CHART

FOOD	PAN SIZE	NUMBER OF PANS	BEST RACK MODE	RACK	CONV TEMP. (F)	CONV TIME (MIN)
12" ROUND FROZEN PIZZA	Cookie sheet	2	Conv Bake (Rotate halfway through)	2, 4	375°	25-30 min
BACON	Cookie sheet with rim	3	Pure Conv	1, 3, 5	375°	30-35 min
BISCOTTI	Cookie sheet	2	Pure Conv	2, 4	350°	25 min, slice then 5 min per side
BISCUITS	Cookie Sheet	2	Pure Conv	1, 3 or 2, 4	350°	20-25 min
CAKES-SPONGE, CHIFFON	8" Round	4	Pure Conv	2, 4	350°	35-40 min
CINNAMON ROLLS	Cookie Sheet	2	Pure Conv	2, 4	375°	25-30 min
COOKIES (CHOC CHIP, SUGAR, OATMEAL, RAISIN, PEANUT BUTTER, ETC.)-FROZEN DOUGH	Cookie Sheet	2, 3, or 4	Pure Conv	1-4 2, 3, 4 2, 4 or 1, 3	325°	25-30 min 22-25 min 20-22 min
CUP CAKES	12 cup Muffin Tin	2	Pure Conv	2, 4	350°	25-30 min
REFRIGERATED COOKIE DOUGH	Cookie Sheet	2	Pure Conv	1, 3 or 2, 4	325°	20-25 min
ECLAIRS, PROFITEROLES, GOUGERES, CREAM PUFFS	Cookie Sheet	2	Pure Conv	2, 4	400°	25-30 min
FROZEN ENTREES	Mfr's pans	4	Pure Conv	2, 4	350°	35-40 min
LAYER CAKE	9" Round Pan	2	Pure Conv	2, 4	325°	35-40 min
MEATBALLS, FROZEN	Cookie sheet with rim	2	Pure Conv	2, 4	375°	25-30 min
MUFFINS	12 cup muffin tin	2	Pure Conv	1, 3 or 2, 4	375°	20-25 min
ROLLED SUGAR COOKIES	Cookie sheet	2	Pure Conv	2, 4	325°	15-20 min
YEAST BREAD FREE FORM	Cookie sheet	2	Pure Conv	2, 4	350°	35-40 min
YEAST BREAD-LOAF	9"x 5" Loaf Pan	2	Conv Bake (Rotate pans halfway through)	1, 3 or 1, 4	350°	30-35 min
YEAST ROLLS	Cookie sheet	2	Pure Conv	2, 4	350°	20-25 min

CONVECTION ROASTING GUIDELINES FOR MEAT, POULTRY, & FISH

TYPE & CUT	WEIGHT (LBS.)	CONV MODE	CONV TEMP. (°F) & RACK POSITION	CONV TEMP. (°F) (MINUTES PER LB.)	STANDARD BAKE TEMP. (°F)	STANDARD BAKE TEMP. (MINUTES PER LB.)	MIN INTERNAL TEMP (°F)
BEEF RIB ROAST -MEDIUM RARE -MEDIUM -WELL DONE	4-6 lbs.	Pure Conv	350° 1 or 2	24 26 28	375°	30 35 40	145 160 170
BONELESS ROLLED RUMP ROAST -MEDIUM -WELL DONE	4-6 lbs.	Pure Conv	350° 1 or 2	20 22	375°	25 30	160 170
ROUND TIP ROAST -MEDIUM -WELL DONE	3-4 lbs.	Pure Conv	350° 1 or 2	24 25	375°	28 30	160 170
LEG OF LAMB WITH BONE MEDIUM RARE	3-5 lbs.	Pure Conv	325° 1 or 2	24-25	350°	30-35	145
BONELESS ROLLED PORK ROAST -MEDIUM -WELL DONE	3-5 lbs.	Pure Conv	350° 1 or 2	24-25 28-30	375°	30-35 35-38	155 170
1" THICK PORK CHOPS -MEDIUM -WELL DONE	1-2 lbs.	Pure Conv	350° 1 or 2	N/A	375°	Total Time: 65-75 minutes	155 170
FULLY-BAKED HAM- COVERED IN FOIL	4-5 lbs.	Not rec	N/A	N/A	325°	Total Time: 55-60 minutes	140
WHOLE FRYER CHICKEN	3-4 lbs.	Pure Conv	350° or 375° 1 or 2	Total Time: 1 hour 15 minutes	375°	Total Time: 2 hours	180 in the thigh
WHOLE ROASTING CHICKEN	6-7 lbs.	Pure Conv	350° or 375° 1 or 2	Total Time: 1 hour 45 minutes	375°	Total Time: 2 1/2 hours	180 in the thigh
TURKEY -UNSTUFFED	8-20 lbs. 20-24 lbs. 24-30 lbs.	Pure Conv Pure Conv Conv Bake	325° 1 or 2	10-11 12-13 12-13	350°	18-20	180 in the thigh
TURKEY -STUFFED	8-20 lbs. 20-24 lbs. 24-30 lbs.	Pure Conv Pure Conv Conv Bake	325° 1 or 2	12-13 13-15 14-15	350°	17-20 22-24 25-27	180 in the thigh
BONELESS TURKEY BREAST	2-4 lbs.	Pure Conv	375° 1 or 2	Total Time: 30 minutes	400°	Total Time: 35-40 minutes	170
CORNISH GAME HENS	4 total	Pure Conv	375° 1 or 2	Total Time: 45-55 minutes	400°	Total Time: 1 hour 15 minutes	165 in the thigh
FRESH FISH FILLETS	4 total	Pure Conv	350° 1 or 2	Total Time: 20-25 minutes	375°	Total Time: 25-30 minutes	N/A

ROASTED VEGETABLE GUIDELINES

FOOD	PREPARATION	MODE/TEMP (°F)	COOKING TIME
ASPARAGUS	Snap off woody stem. Blanch in boiling water for 3-4 minutes.	Pure Conv 400°	10 min
BEETS	Wrap in foil. Peel after roasting.	Standard Bake 350°	1 hour
BRUSSELS SPROUTS	Lightly grease casserole dish.	Pure Conv 400°	45 min
EGGPLANT	Lightly grease casserole dish- cube or slice	Pure Conv 400°	10-15 min
FENNEL	Lightly grease casserole dish.	Pure Conv 375°	15-20 min
FRESH BABY CARROTS/ PARSNIPS	Peel and trim- leave whole or cube.	Pure Conv 350°	30-35 min
GARLIC-WHOLE BULB	Cut top off. Drizzle with olive oil, salt & pepper. Cover with foil.	Standard Bake 350°	30-35 min
GREEN BEANS	Lightly grease casserole dish.	Pure Conv 350°	20-25 min
NEW POTATOES	Scrub & trim or cube. Lightly grease casserole dish.	Pure Conv 375°	40-45 min
ONIONS	Peel & cube. Wrap in foil. Drizzle with olive oil, salt & pepper.	Standard Bake 350°	40-45 min
POTATOES-BAKING SIZE 1/2 LB. EACH	Scrub potato, poke with fork in center. Place directly on oven rack.	Pure Conv 375°	1 hour 15 min
SQUASH BUTTERNUT, ACORN, PUMPKIN	Halve squash. Rub with vegetable oil. Place cut side down on cookie sheet.	Pure Conv 375°	20-25 min
TOMATO	Slice and toss in olive oil & fresh herbs. Place in single layer on baking rack inside of cookie sheet.	Pure Conv 350°	25-30 min
TURNIPS	Wrap in foil. Peel after roasting.	Standard Bake 350°	1 hour
ZUCCHINI & YELLOW SQUASH	Cut lengthwise into 1/4" slices. Place in lightly greased casserole dish or on cookie sheet in a single layer.	Pure Conv 350°	40-45 min

GAS INFRARED BROILING CHART

TYPE & CUT	WEIGHT	BEST RACK POSITION	BROILING TEMP (°F)	1ST SIDE	2ND SIDE
1" THICK SIRLOIN BEEF STEAK -RARE -MEDIUM -WELL DONE	10 ounce	4	HI	5 6 7	4 5 6
3/4" THICK SIRLOIN BEEF STEAK -RARE -MEDIUM -WELL DONE	10 ounce	4	HI	3 4 5	2 4 6
1" THICK SIRLOIN STEAK KABOBS ON SKEWER	12 ounce	4	HI	6	5
FOUR, 1/4" THICK HAMBURGER PATTIES -RARE -MEDIUM -WELL DONE	1 pound total	3	HI	3 4 5	2 3 4
FOUR BONELESS, SKINLESS CHICKEN BREASTS	1 pound total	3	HI	4	4
THREE CHICKEN BREASTS WITH BONE	2 1/2 pounds total	3	HI	Start with bone side up-8	7
CHICKEN PIECES- LEGS, THIGHS, BREASTS	2 1/2 pounds total	3	HI	6	7
FOUR, 3/4"-1" LAMB RIB CHOPS	12 ounce	4	HI	3	3
LAMB SHOULDER	1 pound	3	HI	8	7
FOUR, 3/4"-1" THICK PORK LOIN CHOPS	1 1/4 pounds total	3	HI	7	7
FOUR, 1" THICK FRESH SALMON STEAKS	1 1/2 pounds total	4	HI	4	4
1" THICK FRESH FISH FILLETS	1 pound	4	HI	4	4
1/2" THICK FRESH FISH FILLETS	1 pound	4	HI	3	2
BACON, SLICED	1/2 pound	3	HI	3	3
CALVES LIVER	1/2 pound	3	HI	5	4
GRAPEFRUIT HALVES	4 halves	3	HI	7-9	Do not turn
TOMATO HALVES	4 halves	3	HI	6	Do not turn
GARLIC BREAD	2 large slices	3	500	1-2	Turn if necessary
GRATINEE-BREADCRUMBS OR CHEESE ON CASSEROLE	9"x13" broil-proof baking dish	3	HI	3-4	
CREME BRULEE	(4) 4 oz broil-proof baking dishes	4	HI	2-3	

APPETIZERS AND SIDE DISH RECIPES



OVEN BRAISED SHRIMP SCAMPI

This shrimp works well as an appetizer or can be mixed in with angel hair pasta for a meal.

1/4 cup olive oil

1/4 cup butter

3 pounds large raw shrimp, peeled and deveined

2 Tbsp minced garlic (about 4 cloves)

1 Tbsp minced fresh ginger

1/2 cup Italian parsley, chopped

1/2 to 1 tsp crushed red pepper flakes

1/2 cup dry white wine

1 Tbsp lemon juice

Salt and cracked black pepper, to taste

Preheat your oven to 375° on Pure Convection™. Add olive oil and butter to a large, ovenproof gratin dish. Melt butter and oil together in the preheated oven. Remove from oven and stir in shrimp, garlic, ginger, Italian parsley, and crushed red pepper flakes. Stir to completely coat shrimp. Drizzle with white wine and lemon juice. Place in oven and cook until shrimp becomes pink and begins to curl, about 15-18 minutes. Stir halfway through the cooking process if needed.

Serves 4.

OVEN ROASTED TINY NEW POTATOES

2 pounds Tiny New or Red Bliss Potatoes

1/4 cup olive oil

2 Tbsp balsamic vinegar

1 Tbsp fresh thyme

1 Tbsp fresh Italian parsley

1 Tbsp fresh basil

5 cloves garlic, minced

Salt and black pepper, to taste

Preheat oven to 400° on Pure Convection™. After preheat, place an empty 9x13 x2" baking dish in the oven for 10 minutes. When you add the potatoes, this will prevent them from sticking and will help them brown better. Cut potatoes into 1/2- to 1-inch quarters and place in a large bowl. In a small bowl, combine olive oil, balsamic vinegar, thyme, Italian parsley, basil, and garlic. Pour mixture over potatoes and toss potatoes to coat. Season with salt and pepper. Pour potatoes into preheated baking dish. Bake until potatoes are tender and browned, about 30-35 minutes. Stir the potatoes once or twice during baking.

Makes 4 servings.



SPINACH ARTICHOKE DIP

8 ounce box frozen chopped spinach or 2 cups fresh chopped spinach

1 (15 ounce) can artichoke hearts

3 cups mayonnaise

1-2 Tbsp garlic, minced

1 cup Parmesan cheese, shredded

Salt and pepper, to taste

Preheat oven to 350° on Pure Convection™. Rinse and drain frozen or fresh chopped spinach. Drain and roughly chop artichoke hearts. In a large mixing bowl, combine spinach, artichokes, mayonnaise, garlic, and Parmesan cheese. Season with salt and pepper. Add mixture to a baking dish. Bake for 15-20 minutes, or until sides bubble and top browns lightly.

Serve with toast points, warm tortilla chips, or fresh chopped vegetables.

Makes 4 cups.

BAKED BRIE WITH CARAMELIZED ONIONS

1 sheet puff pastry dough, thawed

1 wheel of Brie cheese, about 6" in diameter

1 egg, lightly beaten

1 medium onion, small diced

1 Tbsp butter

Salt and pepper, to taste

Preheat oven to 350° on Pure Convection™. Cut off top rind of Brie. Place in the center of puff pastry dough. Fold the corners of the dough above the cheese, until it is completely covered. Make sure there are no uncovered pieces of cheese. Brush puff pastry with egg. Bake until puff pastry has risen and is a light golden brown. While the puff pastry is baking, prepare the caramelized onions. In a medium sauté pan, melt butter. Add onions, stirring occasionally, until they reach a golden brown, about 10 minutes. Season with salt and pepper. Let the Brie sit for a few minutes, then slice the top off the puff pastry and Brie. Stir the caramelized onions into the soft cheese in the center. Serve with crackers or toast points.

Makes 1 (6 ") round.



SAGE STUFFING

If using Earthenware, enamel-coated steel, or other heavy ceramic bakeware, use Convection Bake. The heat will transfer better when using this mode.

<i>12 slices day old bread, cut into 1/2-inch cubes</i>	<i>1 large egg, lightly beaten</i>
<i>1/2 cup unsalted butter</i>	<i>1 1/4 Tbsp fresh sage, chopped</i>
<i>1 1/2 cups white onion, chopped</i>	<i>1 1/4 tsp salt</i>
<i>3/4 cup celery, small diced</i>	<i>1/2 tsp ground black pepper</i>
<i>1/4 cup carrot, small diced</i>	<i>1/2 to 1 cup reserved drippings from turkey pan or chicken stock</i>

Preheat oven according to the chart below. Grease a 9 x 13- inch ceramic baking dish. Place bread cubes on baking sheet and dry in oven for 10 to 15 minutes. Transfer bread to a large mixing bowl and reserve. Melt butter in large sauté pan. Add onion, celery and carrot and cook for 5 minutes, until translucent. Add to bread cubes and toss. Add egg and adjust seasonings with sage, salt and pepper. Add just enough pan drippings to moisten the bread. Pour mixture baking dish and bake until top is brown and a toothpick inserted in the center comes out clean.

Additional seasonings may be added to the stuffing. Fresh herbs are preferred to dried-they add great color and flavor. Good ones to try are:

Italian Parsley	Rosemary
Thyme	Basil
Oregano	Tarragon
Chives or green onion	Chervil

Serves 4

	PURE CONVECTION™	CONVECTION BAKE	STANDARD BAKE
RACK POSITION	Not recommended	2	2
TEMPERATURE (°F)	N/A	325	350
TIME (MINUTES)	N/A	30-35 minutes	40-45 minutes



TERIYAKI SHRIMP KABOBS

TERIYAKI SAUCE:

1 cup soy sauce
3 cloves garlic, mashed
2 Tbsp fresh ginger, minced
2 Tbsp sugar
2 stalks green onions, chopped
1 Tbsp sesame seeds

FOR KABOBS:

1 pound large shrimp (31 to 40 count), peeled and deveined
1 package cherry tomatoes (about 20)
2 green bell peppers, cut into large pieces
1 large white onion, cut into large pieces
1 (16 oz) can pineapple, cut into chunks
1 package long wooden skewers (about 20 are needed)

Combine all teriyaki sauce ingredients and pour into a 1 gallon, plastic ziploc bag. Add shrimp, tomatoes, green bell peppers, onion, and pineapple to marinate. Let marinate a minimum of 1 hour (maximum 4 hours) in the refrigerator.

Soak skewers in steeping hot water for 10 minutes. This will prevent them from burning and splintering.

Place oven rack on second highest position. Preheat oven to Broil on "HI". Lace skewers with shrimp and vegetables, alternating each. Place about half of them onto broiler pan or sheet pan with rim. Broil on "HI" for 3 minutes, turn skewers over to other side and continue to broil for another 3-4 minutes. Remove cooked skewers onto serving platter and repeat process with remaining skewers.

Serves 4.



GRILLED ASPARAGUS

This recipe uses Dacor's Grill accessory- #AEGR14. The intense cooktop heat gives the asparagus beautiful markings and smoky flavor. Since the grill is one solid piece and has a high-temperature nonstick coating on it, clean up is easy!

2 bunches asparagus

3-4 cloves garlic, minced

1/4 cup olive oil

Juice of 1 lemon

Sea salt, to taste

Bring a large stock pot of water up to a boil. Meanwhile, break off the woody end of the asparagus- hold 2" below the floret end and snap in two pieces. Wherever it snaps is the woody end you want to remove. When the water is boiling, blanch the asparagus for 3-4 minutes. This allows the asparagus to retain a bright green color and it becomes more digestible. Drop in ice water for 1 minute. This step can be done one day in advance and refrigerated until use.

In a large ziploc bag or large casserole dish, toss together asparagus, garlic, olive oil, and lemon juice. Let sit for a minimum 15 minutes- maximum 1 hour.

Fix grill accessory onto cooktop and turn both burners to medium high. It is best to start with a medium high temperature to allow the grill to reach a good temperature (Think "smokin' hot!") and then adjust the temperature down as needed. With tongs, place asparagus onto grill. All of it should fit- just line it up next to each other to cover the entire surface of the grill. Let it sit for 3-4 minutes, then use the tongs to turn the asparagus to get browning on all sides. Platter and serve immediately.

Serves 12.

THAI VEGETABLE STIR FRY

This recipe uses our wok ring accessory (AWR) along with a rounded- bottom wok for quick and flavorful wok cooking. A 10-piece wok kit is available also- accessory # A30.

FOR SAUCE:

1/2 cup oyster sauce

2 Tbsp cornstarch

2 Tbsp rice vinegar

1 garlic clove, minced

1 Tbsp crushed red pepper flakes

FOR STIR FRY:

2 Tbsp sesame oil

2 red bell peppers, cut into strips

1 green bell pepper, cut into strips

4 carrots, cleaned and cut into 1/8" rounds

4 ribs celery, cut into 1" pieces

2 cups broccoli florets

*1 pound green snow peas, threads on sides
peeled off*

1/2 medium onion, cut into slices

1 can water chestnuts, drained

In a medium sized bowl, combine oyster sauce, cornstarch, rice vinegar, garlic, and crushed red pepper. Mix well. Set aside. Adjust wok onto wok ring. Heat on medium high to high. Test by dropping a small amount of water onto wok. If it "dances" and evaporates quickly, it is ready. Add sesame oil and pick up wok to swirl. Add vegetables. Using two wooden spoons, quickly toss vegetables. They should be sizzling, but not browning. Continue to toss for four minutes total. Vegetables should be hot and crisp. Add sauce and allow thickening, about 2-3 minutes. Toss until garlic is fragrant. Serve immediately.

Serves 6.

SAUCES, STEWS AND SOUP RECIPES



STAN JOSEPH'S VINHA D'ALHOS (PORTUGUESE MARINATED PORK)

This is a wonderful, flavorful recipe developed by Stan Joseph, Dacor's founder and 1st chef. It has been a traditional holiday recipe in his family for years, and we are happy to pass it on to you!

4 pound rolled, boneless pork roast

1 cup red or white wine vinegar

2 garlic cloves, mashed or minced

1 tsp ground cumin

1/2 tsp ground allspice

1/2 tsp ground cinnamon

Pinch of ground cayenne pepper

1 Tbsp salt

1 tsp cracked black pepper

In a large casserole dish, mix all of the above ingredients and marinate the pork overnight in the refrigerator. Pierce the roast several times with a skewer and extend the marinating time an additional 12 hours. Preheat oven to 325° on Standard Bake. Place one rack in position 1, counting up from the bottom. Place roast in a covered roasting pan and braise with marinade. Baste with marinade once or twice during cooking. The roast's internal temperature should be 160° in the thickest, middle section for medium.

Serves 8.



Osso Buco is traditionally cooked with veal shanks, and is braised over a cooktop for hours and hours to develop the flavor. Since this stew is completely covered and then placed in the oven, I prefer to use Standard Bake on all oven types. By using this indirect heat, no scorching occurs on the bottom of the pan, allowing for the true flavor of this delicious stew to come out!

3 1/2- 4 pounds Veal shanks or Beef Shanks (about 3)

Salt and pepper, to taste

1 cup all- purpose flour, for dusting

1/4 cup olive oil

4 stalks celery, cut into large cubes

4 carrots, cut into large cubes

1 large onion, cut into large cubes

4-5 cloves garlic, minced

1 (6-ounce) can tomato paste

1/2 cup red wine

1 cup beef stock

Salt and pepper, to taste

Set oven rack on position 1, counting up from the bottom. Remove all other racks. Preheat oven to Standard Bake at 350°. Salt and pepper veal or beef shanks, then dust with flour. Set aside. In a large, ovenproof stockpot with a lid, heat oil. Add veal or beef shanks and brown them, about 4-5 minutes. Flip over and brown them on the other side. Remove to a plate and set aside. Do not drain oil from pan. Add celery, carrots, and onion. Cook until translucent, about 5 minutes. Add garlic and stir until fragrant. With a wooden spoon, stir in tomato paste and cook for a few minutes to get the raw tomato flavor out. Reduce heat to low and “degaze” the pan with red wine. Continue to stir and let reduce slightly. Slowly add in beef stock to make a thick sauce. Add shanks back into sauce. Bring mixture to a boil. Place lid over the stockpot, and place entire stockpot in the oven. Let stew cook in the oven for 1 1/2 hours. Cook until meat falls off the bone.

Serves 8.

BORDELAISE SAUCE

1 1/2 cups beef stock
3/4 cup dry red wine
2 Tbsp shallot, finely chopped
1/2 tsp fresh thyme, crushed
1 bay leaf
3 Tbsp unsalted butter, softened
2 Tbsp all-purpose flour
1 Tbsp chopped fresh parsley

In a medium saucepan, heat 1 Tablespoon butter. Add shallot and cook until soft, about 2 minutes. Add the rest of the butter and flour. Stir to make a paste. Slowly add in red wine, let thicken. Add in beef stock and bring to a boil. Reduce heat and simmer for about 5 minutes. Add thyme and bay leaf. Simmer uncovered for 15 to 20 minutes. Remove bay leaf. Stir in parsley. Place on simmer plate on low until service. Serve warm over beef.

Makes about 2 cups sauce.

CHILI CON CARNE

<i>2 pounds ground beef</i>	<i>2 Tbsp ground cayenne pepper</i>
<i>Salt and pepper, to taste</i>	<i>1 Tbsp ground cumin</i>
<i>1 medium onion, chopped</i>	<i>1 Tbsp ground oregano</i>
<i>1 red serrano chili</i>	<i>8 oz. can tomato puree or tomato sauce</i>
<i>1 green serrano chili</i>	<i>1 cup brown veal stock or beef broth</i>
<i>1 red bell pepper</i>	<i>1/2 bottle beer (8 oz.)</i>
<i>1 green bell pepper</i>	<i>14 Oz. can diced tomatoes</i>
<i>1 Anaheim chili</i>	<i>14 1/2 oz. can pinto beans, drained</i>
<i>5 cloves garlic, chopped</i>	<i>1 Tbsp tomato paste, as needed</i>
	<i>Salt and pepper, to taste</i>

In an 8-quart stock pot, brown ground beef, drain fat and season with salt and pepper. Meanwhile, remove stems and seeds from serrano chilis, bell peppers and Anaheim chilis. Finely chop. Add to ground beef along with onion and garlic and cook until fragrant. Add cayenne, cumin, and oregano. Cook for a couple of minutes. Add tomato puree and cook. "Deglaze" with beer and let reduce slightly. Add veal or beef stock. Stir in undrained tomatoes and beans. If chili needs to be thickened add tomato paste. Transfer to a simmer plate and hold for up to 4 hours if needed. Season with salt and pepper.

Makes about 2 quarts.

QUICK BREAD AND YEAST BREAD RECIPES



MRS. GLEASON'S HOMEMADE YEAST ROLLS

2 packages dry yeast

2 cups lukewarm water (between 105-110°)

1/2 cup sugar

6 1/2- 7 cups all- purpose flour

1 1/2 tsp salt

1 egg, room temperature

1/4 cup plus 2 Tbsp unsalted butter, softened

Combine dry yeast, lukewarm water and sugar in a large mixing bowl. Let sit for 10 minutes or until it becomes foamy and yeast and sugar dissolve. Add 2 cups of flour and salt. Add 1/4 cup butter and egg. Beat in remaining flour until smooth. Knead for 10 minutes on a floured surface. Put dough into a greased bowl and cover with a damp cloth. Place in a warm, draft-free environment to rise for about 1 1/2 to 2 hours before baking. Shape into 2-3 inch balls for rolls. Place in two greased 9 x 13 x 2" pans, spacing them about 1" apart from each other. Brush rolls with 2 tablespoons melted butter. Cover and let rest for 2 hours before baking. Adjust oven racks to positions 2 and 4. Preheat oven to 375° on Pure Convection™. Bake until golden brown.

Makes about 2 dozen rolls.

LEMON BLUEBERRY MUFFINS

Homemade muffins are very easy to make, and if you have access to fresh blueberries, it will make all the difference in this recipe.

3/4 cup fresh blueberries, rinsed and picked through

1 cup milk

1 1/2 cups plus 2 Tablespoons all-purpose flour

1 egg

2 tsp baking powder

1/3 cup butter, melted

1/4 cup plus 2 Tablespoons sugar

1 tsp almond extract

1/2 tsp salt

Zest of 1 lemon

Preheat oven to 375° on Pure Convection™. Dredge blueberries in 2 Tablespoons flour- this will help prevent them from sinking to the bottom of the muffin. Set aside. Combine remaining flour, baking powder, sugar and salt in a mixing bowl. In a separate bowl, beat together milk, egg, butter, almond extract, and lemon zest. Add to dry ingredients until moistened. Fold in blueberries. Spoon batter into greased or paper-lined muffin tin. Bake for 15-20 minutes, or until risen and golden brown. Let cool slightly and serve.

Makes 1 dozen.



BANANA BREAD

<i>2 Tbsp ground cinnamon with 1/4 cup sugar</i>	<i>3 Tbsp milk</i>
<i>1 Tbsp unsalted butter</i>	<i>1 tsp vanilla</i>
<i>3 ripe medium-sized bananas</i>	<i>2 cups all- purpose flour</i>
<i>1 cup butter</i>	<i>1 tsp baking soda</i>
<i>2 cups sugar</i>	<i>1/2 tsp baking powder</i>
<i>4 eggs</i>	<i>1/2 tsp salt</i>
	<i>1/2 cup chopped walnuts (optional)</i>

Preheat oven according to the chart below. In a small mixing bowl, combine cinnamon and 1/4 cup sugar. Butter a 9 x 5" loaf pan, then sprinkle half of the cinnamon sugar mixture inside, shaking the pan to coat up the sides. Save the remaining half for the top of the loaf. In a large mixing bowl, add peeled bananas. Mash the bananas using a fork or a potato masher. Add butter and sugar, stirring to mix. Add eggs one at a time. Add vanilla. In a medium-sized mixing bowl, combine flour, baking soda and salt. Add to banana mixture slowly and mix completely. Pour batter into prepared loaf pan. Sprinkle remaining cinnamon and sugar mixture on top of the batter. Bake until golden brown or until a toothpick inserted in the middle comes out clean.

Makes one loaf (about 10-12 slices).

	PURE CONVECTION™	CONVECTION BAKE	STANDARD BAKE
RACK POSITION	Not recommended	2	1 or 2
TEMPERATURE (°F)	N/A	325	350
TIME (MINUTES)	N/A	55-60 minutes	60-65 minutes



GARLIC BREAD

1 cup butter, softened
5-6 cloves garlic, mashed
1 large shallot, minced
1/2 lemon peel, finely chopped
1/4 -1/2 cup fresh Italian parsley, chopped
1 large loaf French bread, cut in half lengthwise

In a large food processor combine butter, garlic, shallots, lemon peel, and Italian parsley. Evenly spread butter mixture over French bread halves. Adjust rack to position 3, counting up from the bottom. Turn on broiler and broil bread until golden brown, about 1-2 minutes. Watch the bread carefully as it will burn quickly. Slice and serve warm.

Makes 1 cup compound butter.
Serves 6.



HAPA FRENCH TOAST

King's Hawaiian bread, sliced 1/2" thick (makes about 8-10 slices) then cut in half crosswise to make 16-20 slices
5 eggs, beaten
2 cups sugar
1 cup milk
2 Tbsp rum (or 2 teaspoons vanilla extract)
2 cups macadamia nuts, finely ground
1 jar coconut syrup, or any other flavor works, too!
2 Tbsp butter

Combine eggs, sugar, milk and rum in a large shallow dish. Put the ground macadamia nuts in another dish. Preheat griddle on medium heat for about 7-8 minutes. Dip Hawaiian bread in egg and sugar mixture on both sides, let drain slightly, then dip into macadamia nuts on both sides. Place on griddle immediately. Fry until nuts and bread begin to caramelize, about 3-4 minutes. Flip and repeat process on other side. Place syrup in a small saucepan, then on the simmer plate to keep warm.

The macadamia nuts can be ground in a food processor, but "pulse," do not blend. Macadamia nuts are very high in oil and will form a paste if processed for too long.

Serves 8-10.

HONEY WHEAT BREAD

This slightly sweet wheat bread turns out beautifully on Dacor's Convection Bake. It rises nicely and has a crispy crust on the bottom.

<i>2 1/4 cup warm water (105-115°)</i>	<i>2 Tbsp butter, melted and cooled</i>
<i>1/2 cup honey</i>	<i>1 egg, lightly beaten</i>
<i>3 Tbsp firmly packed brown sugar</i>	<i>1 tsp salt</i>
<i>2 packages dry yeast</i>	<i>2 cups bread flour</i>
<i>1 cup instant nonfat dry milk</i>	<i>5 to 6 cups whole wheat flour</i>

In a large mixer with dough hook attachment, combine warm water, honey, brown sugar and yeast. Mix lightly and let sit until bubbly, about 5 minutes. Stir in nonfat dry milk, butter, and egg. Turn mixer on low to mix. Add bread flour and salt. Scrape down the sides of the bowl with a rubber spatula. Add enough wheat flour to make a soft dough. Knead in the mixer for 7-8 minutes, or turn dough out onto a floured surface and knead by hand for 10 minutes. The dough should be smooth and elastic. Place in greased bowl, lightly oil the top of the dough and cover. Let rise in a warm, draft-free environment for at least 1 hour or until doubled in size. Preheat oven according to the charts below. Punch down dough and place on a floured surface. Divide dough in half. Roll half of the dough with a rolling pin into an 8 x 13 x 1" rectangle. Roll dough from the 8" side lengthwise, as if making a jellyroll, until a loaf forms. Press to release air bubbles and pinch edges to seal. Repeat with other half of dough. Place loaves seam side down in two greased 9 x 5" loaf pans. Bake on rack position 2 until loaves rise and brown, and bread sounds hollow when tapped on the bottom. Remove from loaf pan and cool on baking rack- this will prevent the bottom from becoming soggy. Let cool and slice.

Makes 2 loaves.

	PURE CONVECTION™	CONVECTION BAKE	STANDARD BAKE
RACK POSITION	Not recommended	2 or 3	1 or 2
TEMPERATURE (°F)	N/A	350	375
TIME (MINUTES)	N/A	30-35 minutes	35-40 minutes



CRACKED BLACK PEPPER FOCACCIA

For cracked black pepper, take whole black peppercorns and roughly crush them using the bottom of a sauté pan. You can also chop them in a coffee grinder or food processor.

2 cups warm water (105-115°)

1 Tbsp fresh basil, chopped

1 Tbsp dry active yeast

1 Tbsp fresh oregano, chopped

1/3 cup olive oil plus 1 tablespoon, divided

1/4 cup shredded Parmesan cheese

4 3/4 cups bread flour

Sea salt, to taste

1 Tbsp sea salt

In the bowl of a heavy-duty mixer fitted with the dough hook attachment, add warm water and yeast. Let mixture proof until bubbling and foamy, about 5 minutes. Add olive oil and 2 cups bread flour, set mixer on low to blend. Add remaining flour, then add cracked black pepper and sea salt. Continue to mix for about 7-8 minutes or until a smooth, elastic dough forms. Scrape dough into a large, oiled bowl or cover with plastic wrap. Let dough rise in a warm, draft-free area until doubled in volume, about 1 hour.

Lightly oil a 15 x 10 x 1" baking sheet. Slide dough into pan. Using the remaining 1 Tablespoon of oil on your fingertips, stretch dough to fit inside of the pan. Gently "dock" the dough by making small fingerprints over the surface of the dough. Sprinkle basil, oregano, and Parmesan cheese over the top of the dough. Cover loosely in plastic wrap and let rise for 30 minutes. Preheat oven on Pure Convection™ at 425°. Bake foccaccia bread until deep golden brown in color, about 30-33 minutes. Transfer to a rack to cool. Slice into 2 x 2" squares.

Makes 1 (15 x 10") loaf.



MAIN ENTREE RECIPES



PURE CONVECTION RIB ROAST

This roast cooks best on Pure Convection™ because it will cook faster and give the roast a beautiful sear. Be sure to raise the roast on a “V- shaped” rack. This allows the convection air to circulate around the roast.

Approximate Prep time: 10 minutes

Approximate Cook time: About 24-25 minutes per pound

6 pound rib roast, boned and retied (this makes carving easier)

1/4 cup olive oil

1 Tbsp coarse ground kosher salt

1 Tbsp coarse ground black pepper

1/4 cup fresh rosemary, chopped; plus two whole sprigs

10 cloves garlic- 5 cloves minced, 5 cloves slivered

Preheat your Dacor oven to 350° on Pure Convection™. Place one rack in the number two position and remove all others.

Poke the slivered garlic into the roast. Make a rub out of the chopped garlic, olive oil, and rosemary. Rub on the roast to coat. Salt and pepper to taste.

Spray the roasting pan with nonstick cooking spray, and place two sprigs of fresh rosemary in the bottom of the pan. Place the roast on a rack tall enough so that most of the roast is above the sides of the roasting pan. The roast should be placed fat- side up.

Cook at 350° on Pure Convection™ for about 2 1/2 to 3 hours, or until internal temperature reaches 145° for medium rare, 160° for medium, or 170° for well done. Remove from the oven and let rest for 15-20 minutes before carving. Cut and remove the butcher's string and lift the roast off the ribs to carve. Slice thinly against the grain and transfer to a serving platter. Serve warm.

Serves 12.

ROASTED LEMON ROSEMARY CHICKEN

4-5 pound roasting chicken

1 lemon, halved lengthwise

1 cup Italian parsley, chopped

1 tsp garlic powder

1/4-1/2 cup fresh rosemary, chopped

Salt, to taste

1 cup olive oil

Pepper, to taste

Preheat oven to 350° on Pure Convection™. Clean and dry the chicken. Clean and cut the lemon in half and place inside the chicken cavity with several rosemary sprigs. Make a rub with Italian parsley, rosemary, and garlic powder. Season the outside of the chicken with the rub, salt, and pepper. Place on rack in roasting pan. Roast until golden brown and internal temperature reaches 180° in the thigh. Cook time should be about 1 hour 30 minutes. Allow chicken to rest 5-10 minutes before carving.

Serves 4.



PURE CONVECTION™ ROASTED TURKEY

12-15 pound fresh turkey

3/4 cup olive oil

2 Tbsp fresh rosemary, chopped, plus 2 whole sprigs

1 Tbsp fresh thyme, chopped

2 Tbsp fresh sage, chopped

1/2 cup fresh Italian parsley, chopped

Salt, as needed

Black Pepper, as needed

1 white onion, peeled and quartered

Preheat oven to 350° on Pure Convection™. Place one rack in the number one position and remove all others.

Remove neck and gizzard from the turkey, wash turkey with cold water and dry with paper towels. Set aside.

Chop all fresh herbs, except for two whole sprigs rosemary and mix into the olive oil. Rub the turkey inside the cavity and out with the olive oil mixture and salt and pepper to taste. Peel and quarter the onion and place in the turkey cavity.

Spray the roasting rack with a nonstick spray. Place the turkey on a rack tall enough so that most of the turkey is above the sides of the roasting pan. Place turkey in a preheated oven.

Cook the turkey on Pure Convection™ at 350° for approximately 10 minutes per pound or until the internal temperature reaches 180° in the thigh. Remove and let rest for 14-15 minutes before carving.

This recipe can be doubled with an additional turkey without adding any cooking time.

Serves 12-15.



CURRY PORK TENDERLOIN

2 pork tenderloins, about 3/4 pound each

1/2 cup vegetable oil

2 Tbsp Madras curry powder

1 tsp ground black pepper

1 Tbsp fresh gingerroot, minced

1 Tbsp garlic, minced

Rub pork tenderloin lightly with vegetable oil. Make a rub out of curry powder, black pepper, ginger, and garlic. Rub tenderloins with spices. Place both on a flat roasting rack in a roasting pan. Cover and refrigerate for at least 1 hour. Preheat oven to 350° on Pure Convection™. Cook until internal temperature reaches 155°. Cook time will be about 30-35 minutes. Let sit for 5-10 minutes before carving.

Serves 4.

* You may also use a 3-4 pound pork roast with this recipe. Marinate it the same way and cook it at the same temperature. Cook time will be closer to 2 hours for a roast of this size.



BUFFALO CHICKEN PIZZA

DOUGH:

1 1/4 cups warm water
1 Tbsp active dry yeast
1/4 tsp sugar
1 Tbsp olive oil
3 cups all-purpose flour
1 tsp salt

TOPPINGS:

2 boneless, skinless chicken breasts
1 Tbsp oil
1/2 cup hot sauce
2 Tbsp butter, melted
1/2 red onion, chopped
2 stalks celery, chopped
1 cup shredded jack cheese
1/2 cup prepared pizza sauce
2 Tbsp cilantro, chopped
1 jar blue cheese dressing

FOR DOUGH:

Place water, yeast and sugar in a bowl. Let the mixture become bubbly and foamy, about 5 minutes. Add oil. Add flour one cup at a time. Add salt. Knead dough for 10 minutes to form a smooth ball. Place dough in a well-greased bowl that is covered with plastic wrap and let rise until doubled, about 1 to 1 1/2 hours. Remove dough and shape into (2) 8-inch circles.

Preheat oven according to the chart below. Cut chicken into bite- sized pieces. Heat a sauté pan with oil. Add chicken and cook until no longer pink. In a small mixing bowl, stir hot sauce and melted butter together. Place chicken pieces into hot sauce mixture. Divide the pizza sauce between the two pizzas. Sprinkle the chicken, red onion, celery, and shredded jack cheese in that order onto each pizza. Place on a pizza stone or pizza pan in the oven on rack position 1 and cook until the crust is done underneath and the cheese is melted, about 20-25 minutes. Top with cilantro. Cut into 6 slices. Serve with blue cheese dressing on the side.

Makes 2, 8-inch pizzas.

	PURE CONVECTION™	CONVECTION BAKE	STANDARD BAKE
RACK POSITION	Not recommended	1	1
TEMPERATURE (°F)	N/A	400	425
TIME (MINUTES)	N/A	20-25 minutes	25-30 minutes



HICKORY SMOKED STEAKS

4 New York steaks, about 1" thick (10-12 ounces each)

1 Tbsp hickory smoked salt seasoning

1/2 Tbsp garlic powder

1/2 Tbsp cracked black pepper

Season the steaks liberally with hickory smoked salt, garlic powder, and cracked black pepper. Place steaks on broiler pan. Make sure oven rack is in position 4, or 4 to 6 inches from the broiler to the surface of the steaks. Turn broiler on to 500°. Center broiler pan with steaks under broiler. Place the pan lengthwise and push it all the way to the back. Broil for 5-6 minutes to sear, remove pan from oven, flip the steaks over and broil for 4-5 minutes. Remove steaks and let sit for 5-10 minutes. Slice and serve.

Serves 4.



LEFTOVER GRILLED TURKEY PARMESAN SANDWICH

1/2 cup shredded Parmesan cheese

8 slices leftover turkey, sliced thin

1 tsp garlic salt

4 slices Monterey Jack cheese

2 eggs

1 tomato, sliced thin

8 slices French or sourdough bread

1 avocado, peeled, seeded and sliced thin

4 Tbsp butter

In a shallow dish, combine Parmesan cheese and garlic salt. In a separate shallow dish, lightly beat eggs. Heat Dacor griddle or small nonstick pan or over medium heat. Add 1 tablespoon butter. Dip only **one side** of the bread into the egg, then in the Parmesan and garlic mixture. Place onto griddle or pan, dipped side down. Top bread with turkey, Monterey Jack cheese, tomato and avocado. Dip one side of second slice of bread into egg then Parmesan and garlic mixture. Place on top of sandwich, dipped side up. Cook sandwich until browned and Monterey Jack cheese is melted, about 3-4 minutes, then flip and repeat on other side. Repeat process with remaining ingredients, adding more butter as needed. Slice in half and serve warm.

Makes 4 sandwiches.

Buerre blanc is a wonderful sauce that is based on butter. It is very delicate and can break easy- meaning that the acids (lemon and wine) will separate out from the butter. Our simmer plate will hold this delicate sauce for 20 minutes without breaking.

LEMON DILL BUERRE BLANC:

1 tsp lemon juice

1/2 cup dry white wine

1 tsp white wine vinegar

1 cup butter, cut into chunks

1 Tbsp fresh dill, chopped

1 tsp salt

FOR SALMON:

4 Salmon fillets, about 1" thick, cut on the bias or "tranche" cut, about 5-6 ounces each

1/3 cup mayonnaise

Salt and white pepper, to taste

LEMON DILL BUERRE BLANC:

Place white wine and white wine vinegar in a small saucepan. Reduce down to 2 tablespoons. Over low heat, drop chunks of butter in, one by one and "swirl" to incorporate. Drop the next piece in only as the other has fully melted. This will help the butter emulsify with the lemon juice and wine. Once all the butter is incorporated, add lemon juice and salt and place the saucepan on a simmer plate on low. Stir in dill right before service.

SALMON:

Lightly brush each portion of salmon with mayonnaise to coat. This helps to seal in the moisture. Season with salt and white pepper to taste. Place on ungreased broiler pan. Adjust rack position to 4, counting up from the bottom. Turn gas infrared broiler to "HI." The broiler will only take about 2 minutes to get hot enough to cook, and you may place the salmon in after this time. Place the broiler pan in the oven so it is centered under the broiler- all the way to the back and in the center. Broil fish for 4 minutes, searing lightly. Flip and repeat on other side.

Pour lemon dill buerre blanc over salmon and serve immediately.

Serves 4.



CHICKEN MARSALA

4 boneless, skinless chicken breasts

1/4 cup all purpose flour

1/4 tsp dried marjoram

1/8 tsp salt

1/8 tsp black pepper

1 cup fresh button mushrooms, sliced

2 Tbsp green onions, minced

3 Tbsp unsalted butter, divided

1/4 cup chicken broth

1/4 cup dry Marsala

2 Tbsp fresh Italian parsley, chopped

Place each chicken breast between 2 pieces plastic wrap. Pound lightly to 1/4 inch thickness. Remove plastic wrap. In a shallow bowl, stir together flour, marjoram, salt, and black pepper. Lightly press chicken pieces into flour mixture on both sides. Set aside.

In a large sauté pan over medium high heat, cook mushrooms and green onions in 1 Tablespoon butter until tender. Remove from sauté pan. Cook chicken in remaining 2 Tablespoons butter in sauté pan until brown on both sides and no pink appears in the center- about 3-6 minutes a side. Add in mushrooms and green onions. Add broth and Marsala. Cook, uncovered, for 2 to 3 minutes or until mushroom mixture thickens slightly, stirring occasionally. Transfer to serving platter. Spoon mushroom mixture over chicken and garnish with Italian parsley.

Serves 4.



DESSERT RECIPES



CREAM CHEESE POUND CAKE

This recipe, along with others that require foods to be cooked in a “cold start” oven or an oven that has not been preheated, works well on our timed delay baking feature.

* Before using this feature, make sure that the clock has been set to the correct time and the correct a.m. or p.m. settings. This does not show on the clock display, but it is very important as to what time of day you would like the food completed.

Nonstick cooking spray

1/2 pound butter (2 sticks), softened

1/2 cup vegetable shortening

8 ounces cream cheese, softened

3 cups sugar

Dash of salt

6 eggs

3 cups cake flour

2 Tablespoons vanilla extract

Spray (2) 9 x 5- inch loaf pans with nonstick cooking spray. In a large mixing bowl, combine butter, vegetable shortening, cream cheese, sugar and salt. Mix together until well creamed. Add eggs 1 at a time mixing after each addition. Add flour 1 cup at a time. Add vanilla and combine. Divide batter into loaf pans. Place both loaves in cold oven on rack position 2.

TO SET TIMED DELAY:

- Press **Convection Bake** mode and the “down” arrow until you reach 325°.
- Press **“Cook Time”** button. This refers to “how long will it take the pound cake to cook.” Use the “Up” arrow to enter 55 minutes.
- Finally, press the **“Stop Time”** button. This refers to “what time do I want this pound cake to be **ready**.” Use the “Up” arrow to select the time of day you wish to have dessert.
- If you wish to start the pound cake now, don’t enter a new time into the **“Stop Time”**, just press **“Stop Time”** once. You must not skip this step, or the oven will go through its normal preheat with the broiler. Notice that the 55 minutes has been added into the **“Stop Time”** for you.
- When the pound cake is done, 3 tones will sound and you can remove it, let cool, and enjoy your perfectly cooked pound cake.
- If you are not around to hear the tone, the oven will go into a **“Hold”** mode. It will display **“Hold”** on the screen and maintain 150°. The oven is going into a **“Hold”** mode at 150° so that the food will not be in the temperature danger zone (40°-140°). Keep in mind that the pound cake will continue to cook in the hold mode due to the residual heat in the oven, but it will be safe to serve to your guests. It will remain in this mode for 2 hours.

Makes 2- 9x5 loaves.



ANGELFOOD CAKE

1 1/2 cups egg whites (10-12 large eggs)

1 1/2 cups sifted powdered sugar

1 cup sifted cake flour

1 1/2 tsp cream of tartar

1 cup granulated sugar

1 tsp almond extract

Preheat oven to 350° on Pure Convection™. Let egg whites come to room temperature. Sift powdered sugar and cake flour together. Add cream of tartar to whites. Beat with electric mixer until soft peaks form. Gradually add granulated sugar, beating until stiff peaks form. Add almond extract. Fold dry mixture into whites 1/4 at a time. Stir with a whisk to incorporate fully. Pour into ungreased 10" tube pan. Using a rubber spatula, cut through batter to get rid of air pockets. Bake until risen and browned, about 40-45 minutes. Top should spring back and should not be sticky in the folds. Immediately invert on rack, leave in pan. Cool thoroughly. Loosen sides and remove cake. Let cool and slice to serve.

Makes 1- 10-inch cake (about 12 slices).

LEMON LOVER'S COOKIES

1 cup butter flavored vegetable shortening

3/4 cup flaked coconut

1 1/2 cups sugar

2 1/2 cups all purpose flour

1 Tbsp water

1 1/2 tsp cream of tartar

1 1/2 tsp lemon extract

1 tsp baking soda

2 Tbsp lemon juice

1/4 tsp salt

2 eggs

1 Tbsp poppy seeds

1 tsp finely grated lemon peel

Preheat oven to 325° on Pure Convection™. Mix coconut with lemon juice in a small bowl and let sit for 10 minutes. Cream together vegetable shortening and sugar until fluffy. Mix water, lemon extract, lemon juice with coconut, eggs and lemon peel in a bowl. Add to shortening mixture. Sift together flour, cream of tartar, baking soda, salt and poppy seeds in a bowl. Add to mixer and beat until combined. Drop by rounded teaspoonfuls, about 2 inches apart on lightly greased cookie sheet. Bake until lightly browned around edges, about 12 minutes.

Makes about 2 dozen cookies.



SALLY'S OATMEAL COOKIES

<i>1 cup vegetable shortening</i>	<i>1/4 tsp ground allspice</i>
<i>3/4 cup brown sugar</i>	<i>3 cups rolled oats</i>
<i>3/4 cup granulated sugar</i>	<i>1/2 cup raisins</i>
<i>1 1/4 cups flour</i>	<i>1/2 tsp vanilla extract</i>
<i>1 tsp baking soda</i>	<i>2 eggs</i>
<i>1/2 tsp salt</i>	<i>1/2 cup chopped walnuts, chopped</i>
<i>1/2 tsp ground cinnamon</i>	

Preheat oven to 325° on Pure Convection™. In a mixer, cream together vegetable shortening, brown sugar and granulated sugar. Add vanilla extract and eggs and beat on low speed. In a small bowl sift together flour, baking soda, salt, cinnamon and allspice. Gradually add to the mixer. Mix until combined. Stir in rolled oats, raisins and walnuts. Drop by rounded tablespoonfuls on two lightly greased cookie sheets. Bake until light golden in color, about 11-13 minutes.

Makes about 2 dozen.

SALLY'S GRANDMOTHER'S GINGER SNAP COOKIES

1 1/2 cups vegetable shortening
2 cups sugar
2 eggs
1/2 cup molasses
4 cups all-purpose flour
2 tsp baking soda
2 tsp ground cinnamon
2 tsp ground cloves
2 tsp ground ginger

Preheat oven to 325° on Pure Convection™. Spray cookie sheet with nonstick cooking spray. In a mixer, cream together vegetable shortening and sugar. Add in eggs one at a time. Add in molasses. In a small bowl, combine flour, baking soda, cinnamon, cloves, and ginger. Slowly add the flour mixture to the wet mixture. Scrape the sides of the mixture to blend thoroughly. Shape into 1 inch balls. Place on prepared cookie sheet about 2 inches apart. Bake until golden brown, about 14-15 minutes.

Makes 3 dozen.



CREAMY PUMPKIN PIE

PIE DOUGH:

1 cup all-purpose flour

1/2 cup unsalted butter, cut into cubes

1/2 cup ice cold water

FILLING:

1 (16 oz) can pumpkin pie filling

1 (14 oz) can sweetened condensed milk

2 eggs, beaten

2 tsp pumpkin pie spice or 1 tsp cinnamon,

1/2 tsp ginger, 1/2 tsp nutmeg

1/2 tsp salt

TOPPING:

1 1/2 cups sour cream

2 Tbsp sugar

1 tsp vanilla

2 cups pecan halves, to decorate

For the pie crust, combine flour and salt in a mixing bowl. Cut in cubes of butter to form small pieces, about the size of a pea. Drizzle in water. Add just enough until the dough forms a ball. Wrap in plastic and refrigerate for 30 minutes. Roll dough out on a floured surface to fit a 9" round pie dish.

Preheat oven according to the chart below. In a large bowl, combine pumpkin pie filling ingredients until well blended. Pour filling in pie crust. Bake, then reduce temperature to 350°. Remove pie from oven and add sour cream topping on top of the pumpkin pie filling:

For the sour cream topping, combine sour cream, sugar, and vanilla. Spread on top of pie. Decorate top with pecan halves. Bake for an additional 10 minutes.

Serves 8.

	PURE CONVECTION™	CONVECTION BAKE	STANDARD BAKE
RACK POSITION	Not recommended	2	2
TEMPERATURE (°F)	N/A	400 for 10 min, 350 for 20-25 min plus 10 min	425 for 15 min, 350 for 35-40 min plus 10 min
TIME (MINUTES)	N/A	40-45 minutes	60 min-1 hour 5 min



TOASTED COCONUT CRÈME BRULÉE

<i>(6) 4-ounce broil proof ceramic dishes</i>	<i>1/3 cup sugar</i>
<i>2 cups heavy cream</i>	<i>1/8 tsp salt</i>
<i>2 cups sweetened flake coconut</i>	<i>1/2 vanilla bean</i>
<i>5 egg yolks</i>	<i>1/2 cup superfine sugar* or brown sugar</i>

Preheat oven according to the charts below. Place coconut flakes on a cookie sheet. Toast for about 10 minutes, or until golden brown. Be careful when opening the oven door to remove the coconut as the oils can burn your eyes.

In a heavy saucepan, heat the heavy cream. Slice down the center of the vanilla bean and add it to the cream. Add the toasted coconut. Remove from heat and set aside, letting the toasted coconut steep in the cream. In a large mixing bowl, combine egg yolks, 1/3 cup sugar, and salt. Beat with a whisk until just combined. Strain coconut and vanilla bean out of cream into a bowl, then slowly whisk together cream into egg mixture. Be sure not to add it too quickly at the beginning, because it will cause the yolks to curdle. With a fingernail, scrape vanilla beans out of the pod into the cream. Place six 6-ounce broiler- proof custard cups in a 3-quart rectangular baking pan. Pour egg custard mixture evenly into dish and carefully transfer to preheated oven. Using a measuring pitcher, pour enough hot water into the baking pan around the custard cups to reach half way up the sides of the dishes. This will act as a buffer to slowly cook the custard without browning. You want the crème brulee to be set but not cooked. Bake until only about a dime- sized piece in the center of the custard still shakes. Remove from the water bath and cool on an oven rack. Cover and chill for at least 1 hour up to overnight. Before serving, let custard stand at room temperature for 20 minutes- this will help prevent the dishes from cracking during the “brulee.” Sprinkle an even layer of superfine sugar or brown sugar over the surface of the custard, using an index finger to fill it in. Set oven to Standard broil on “HI” and set the oven rack on position 4 (counting up from the bottom). Place custard cups with sugar on them close together on a small cookie sheet. Place pan in the center of the rack under the broiler all the way to the back, and broil for 4-5 minutes, or until the top browns and creates a hard shell over the custard. Serve immediately.

* To make your own superfine sugar, grind granulated sugar in a food processor.

Serves 6.

	PURE CONVECTION™	CONVECTION BAKE	STANDARD BAKE
RACK POSITION	Not recommended	Not recommended	2
TEMPERATURE (°F)	N/A	N/A	325
TIME (MINUTES)	N/A	N/A	30-40 minutes



COMMON BAKING PROBLEMS AND SOLUTIONS

COOKIES AND BISCUITS BURNED AT THE BOTTOM	<p>Oven door opened too often</p> <p>Dark, absorbent pan was used</p> <p>Incorrect rack position being used and pan is too close to the heat source</p> <p>Standard Bake or Convection Bake mode is being used</p> <p>Pan is too large and too close to element</p>	<p>Set minute timer to shortest recommended time and look through window to check done-ness</p> <p>Use shiny, reflective pans with low sides</p> <p>Check cookies by looking through the oven door's window instead of opening door</p> <p>Use recommended rack position and use Pure Convection</p> <p>Use smaller pan</p>
COOKIES AND BISCUITS ARE TOO BROWN ON TOP	<p>Rack position being used is too high</p> <p>Oven not fully preheated</p> <p>The pan's sides are too high</p>	<p>Use the rack positions recommended in this guide</p> <p>Allow oven to preheat fully before placing food in the oven</p> <p>Use recommended pan size</p>
CAKE SIDES ARE BURNT AND CAKES ARE NOT DONE IN THE CENTER/ CAKES BURST ON TOP	Oven too hot	Reduce temperature
POOR VOLUME FOR CAKES AND BAKED GOODS	<p>Too little flour/Too much liquid</p> <p>Oven too hot</p>	<p>Measure ingredients carefully</p> <p>Lower oven temperature</p>
UNEVEN CAKE SHAPE	<p>Batter spread unevenly</p> <p>Oven rack not level</p>	<p>Shake pan lightly to evenly out batter</p> <p>Make sure oven rack is properly in place</p> <p>Place cakes in center of oven rack for best results</p>
CAKE TEXTURE IS TOUGH OR CRUMBLY	<p>Too much flour</p> <p>Too little sugar or shortening</p> <p>Batter overmixed</p>	<p>Decrease flour</p> <p>Increase sugar or fat</p> <p>Do not overmix batter- use recommended mix times</p>
COOKIES ARE TOO CRISP	<p>Low moisture in product</p> <p>High sugar and fat content</p> <p>Thin shape</p> <p>Baked too long</p>	<p>Increase liquid</p> <p>Decrease sugar or fat</p> <p>Cut/roll larger pieces</p> <p>Decrease baking time</p>
COOKIES ARE TOO SOFT	<p>Too much liquid</p> <p>Low sugar or fat</p> <p>Underbaked</p> <p>Large/ thick shape</p>	<p>Decrease liquid</p> <p>Increase sugar or fat</p> <p>Increase cooking time</p> <p>Cut slightly smaller</p>

COMMON BAKING PROBLEMS AND SOLUTIONS

COOKIES ARE TOO CHEWY	Too much egg High sugar and liquid, but low fat content The pan's sides are too high Overmixed	Decrease egg content Increase fat content Use recommended pan size Do not overmix when adding flour
PIE DOUGH IS TOO TOUGH	Overmixing dough	Use minimal mixing times when adding water
PIE DOUGH IS CRUMBLY	Not enough water; too much shortening	Increase water; decrease fat
PIE DOUGH SOGGY OR RAW ON BOTTOM	Oven temperature too low; not enough bottom heat	Increase temperature Use Convection Bake or Standard Bake Use lower rack position
PIE DOUGH SHRINKS	Dough overworked Too much water	Use minimal mixing times Decrease water
PIE FILLING BOILS OUT	No steam vents cut across the top Oven temperature too low Filling hot when put in shell Crust not sealed; too much filling	Cut steam vents in top crust Increase oven temperature and use Convection Bake and Standard Bake Allow filling to cool before adding to pie shell Seal crust; don't overfill the pie crust
CURDLING OF CUSTARD OR SOFT FILLINGS	Overbaked	Decrease baking times
YEAST BREAD SPLIT OR BURST CRUST	Overmixing dough Oven too hot	Use minimal mixing times- just until dough is elastic Decrease oven temperature
BLISTERS ON BREAD CRUST	Too much liquid Improper fermentation	Decrease liquid Make sure loaves ferment at correct time and temperature
BREAD TOO DENSE OR CLOSE- GRAINED	Too much salt Too little liquid Too little yeast Underproofed	Decrease salt Increase liquid Increase yeast Increase proofing time
BREAD CRUST TOO DARK	Oven too hot	Decrease oven temperature Allow oven to preheat fully
BREAD CRUST TOO LIGHT	Too low temperature	Increase temperature Use lower rack position Use Standard Bake or Convection Bake

WEIGHTS AND MEASURES

3 teaspoons = 1 Tablespoon

4 Tablespoons = 1/4 cup

5 1/3 Tablespoons = 1/3 cup

8 Tablespoons = 1/2 cup

1 pint = 16 fluid ounces

1/2 gallon = 64 fluid ounces

10 2/3 Tablespoons = 2/3 cup

12 Tablespoons = 3/4 cup

16 Tablespoons = 1 cup

1 Tablespoon = 1/2 fluid ounce

1 cup = 8 fluid ounces

1 cup = 1/2 pint

2 cups = 1 pint

1 quart = 32 fluid ounces

1 gallon = 128 fluid ounces

4 cups = 1 quart

2 pints = 1 quart

4 quarts = 1 gallon

MINIMUM SAFE INTERNAL TEMPERATURES FOR VARIOUS FOODS

GROUND MEAT AND MEAT MIXTURES	F°
Beef, Pork, Veal, Lamb	160
Turkey, Chicken	165
Fresh Beef, Veal, Lamb	
Medium Rare	145
Medium	160
Well Done	170
Poultry	
Chicken and Turkey, Whole	180
Poultry Breasts, Roast	170
Poultry Thighs, Wings	180
Duck and Goose	180
Pork	
Medium	160
Well Done	170
Ham	
Fresh (raw)	160
Pre-cooked (to reheat)	140

Please note that the minimum safe internal temperatures are subject to change. This is due to the changing bacteria and the temperatures required to eradicate it. Visit the website below for the most current information.

*These cooking temperatures are from the USDA Meat and Poultry Hotline
(800) 535-4555 or www.fsis.usda.gov*

A WORD ABOUT CARRY-OVER COOKING

After foods are pulled out of the oven, it will continue to cook. Carry-over cooking affects all foods- the larger the item, the longer the carry- over time. It is best to let the foods rest after it comes out of the oven for 10 to 15 minutes. This will allow meat to retain its juices and baked goods continue to set, making it easier to carve and cook to a safe temperature to serve.

[illegible]